244 137 same as that of the tubercle, to which they adhere strongly. Their color is also the same. The flesh of these turions is white, highly aqueous, and compact. It recalls that of the potato, or rather that of the sweet potato. The odor is slightly noxious.

244 "The diabéré are sown in June and July. It is sufficient to place the turions in a hole dug into the ground to a depth of 10 or 15 centimeters. The harvesting is done in December. Around the end of October or beginning of November, the inhabitants of the Sandougou (Upper Gambia) are in the habit of cutting the leaves to a height of about 10 centimeters from the ground, in order to make the turions grow bigger.

252 "The diabéré is not a vegetable to be scorned even by the delicate palate of the Europeans. When boiled or fried in the pan, it makes a dish of pleasant taste. I recall eating it with pleasure in a mutton stew. The natives prefer it boiled, and in certain areas, for example the Diaka, Sandougou, and Tenda, they eat it in large quantities. In the latter region especially it is consumed intensively, and the natives of neighboring territories attribute the [164] skin disease and numerous goiters of the Tenda inhabitants to their over-indulgence in this food." (Pages 83 to 85.)

● 246 The Mossi also cultivate karyanga or kamyanga. "This gramineous plant," says the Cahier des rapports /Production Report) of the Ouagadougou circle, "grows wild along watercourses, but the natives also cultivate it around the edges of their millet fields. The stalk, hairy and rough, reaches a /478/ height of 0.80 meter when full grown. It expands into a sheaf near the tip. The leaves, about 3 centimeters wide, are shaped like very elongated spearheads. When still green, they are severed about 20 centimeters from the ground. Then they are left to dry in the sun and stored for consumption during the dry season. The karyanga serves as fodder for livestock and horses. This plant is quite widespread in the eastern and southeastern parts of Mossi territory (Béloussa and Tenkodogo)."

As we can see, karyanga is a grass that grows in the bush along watercourses and that is cut down and fed to horses. Some horse owners cut it down and replant it in their maize field. In the

246 following year seeds fall to the ground and the grass grows back once more. It is cut down, but not at ground level, so that it will perpetuate itself.

The Gourounsi call it keulo. They merely cut it down in the bush, and do not replant it among the maize. It grows in sufficient quantities in the open bush of Gourounsi territory, which is more extensive than that of Mossi country, to preclude the need of replanting.

244 The Mossi cultivate gombo (mana in Mossi, pora in Nounouma and Kassouna, gouan in Mandé). Every Mossi grows some for the sauce.

They sow it during the damp season at the same time as the millet, in small separate plots. They turn up the soil a little with the ouaka, make holes with the koutiaga, put in gombo seeds, and cover up the holes. One allows the plant to grow, digs out the weeds with the ouaka, and then waits for two months. At that time the enormous gombo stalk, which is even higher and sturdier than maize, has grown out and borne its greenish, slightly elongated and ribbed pods. Then, the ripest pods are gathered and cut up for the sauce. The harvesting is done gradually, from September 15 until the end of December.

252 To prepare gombo, one cuts the pods into pieces and leaves them to dry. When some gombo is needed, these pieces are crushed /479/ and reduced to a sort of powder which is boiled in water. The fresh gombo pods may also be utilized. They are cut into pieces and boiled in the same fashion. Salt and soumbara are added. This makes a sort of paste, greenish and sticky, which is highly prized by the natives.

244 We stated above that the Mossi grow gombo in small isolated plots along the watercourses. This does happen, but often, like other Blacks, they merely sow a few stalks of gombo among their maize.

438 The gombo is sold in dried pieces at Mossi markets.

252 Let us add that gombo leaves, when tender, are also used in sauce.